INFORMATION LETTER

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Carrot Breeding Conference

Research workers, seedsmen and canners attended a Carrot Breeding Conference at Michigan State University, East Lansing, September 3, to evaluate inbred lines of carrots furnished by cooperators in the carrot breeding project in comparison with commercial types grown on muck soil at the experiment station there.

Among the processors attending were members of the N.C.A. Raw Products Technical Advisory Committee assigned to carrot breeding.

Following the observation of the plant breeding plots at the MSU farm, the group met for a conference on various phases of plant breeding, type, uniformity of color, disease resistance, and resistance to micronutrient deficiency.

The research cooperators in this carrot breeding program are Dr. Elmo Davis of the USDA, Beltsville, Md., who was coordinator of this Conference, Dr. D. F. Franklin of the Idaho station, Dr. W. H. Gabelman of the University of Wisconsin, Dr. C. E. Peterson of Michigan State, and Dr. J. E. Welch of the University of California.

Dr. Somers To Appear on TV

Dr. Ira I. Somers, Director of the N.C.A. Research Laboratories, will appear on a guest panel discussing "Canned Foods and the Future" on station WTTW (channel 11), Chicago, at 6:30 p.m. CST Sept. 8.

The half-hour program is being staged in conjunction with the annual meeting of the American Chemical Society in Chicago next week. Other panel members are Dr. Fredus N. Peters, vice president of chemical research, Quaker Oats Company; Dr. Walter R. Urbain, associate director of research, Swift & Co.; and Dr. M. C. Brockman, chief of the meat products branch at the QM Food and Container Institute.

Dr. Somers will discuss various processing techniques and compare conventional methods with some of the new developments which are producing improved quality in canned foods.

'September is Canned Foods Month' Inaugurated by USDA and Commerce Salutes to the Canning Industry

The month-long observance of "September is Canned Foods Month" was inaugurated September 2 in joint ceremonies by officials of the U. S. Department of Agriculture, U. S. Department of Commerce, and the N.C.A.

Salutes to the canning industry were given by Secretary of Agriculture Ezra Taft Benson; the Under Secretary of Commerce, Walter Williams; Lewis M. Parsons, vice president of the United States Steel Corporation; and John C. Swift, president of the Canning Machinery and Supplies Association. Response on behalf of the canning industry was made by N.C.A. President Edward E. Burns.

The two ceremonies were held in the USDA Patio before exhibits illustrating the benefits food canning offers the farmer and the services USDA extends to members of the canning industry, and in the lobby of the Commerce Department alongside displays highlighting the importance of the canning industry to the nation's economy and the services the Commerce Department offers to canners as well as to the container, machinery and supply manufacturers.

Texts of the addresses at the two Salute ceremonies are reproduced on pages 268-270.

The USDA ceremonies were opened by S. R. Smith, Director of the Fruit and Vegetable Division of the Agricultural Marketing Service. Master of ceremonies was Roy W. Lennartson, Deputy Administrator of the AMS for Marketing Services. At the Commerce Department the master of ceremonies was William C. Truppner, Deputy Administrator of the Business and Defense Services Administration.

The exhibits built in the USDA Patio and the Commerce Department lobby by staff members of the N.C.A. and the two agencies are educational.

The exhibits at USDA show how the diverse products of farm, field, orchard and sea are brought to the consumer. The source of canned foods is depicted in a large colored map presenting the states in proportions measured by the volume of canned foods packed in each. Colored slides depict the skills of modern agriculture in producing canning crops. Photos show the USDA inspection service at work and illustrate canned foods consumption in the home, in hotels and restaurants, and school lunch. A mass display of more than 5,000 canned foods in tin and glass containers, furnished by more than 250 members of the N.C.A., illustrates the tremendous variety of canned foods available to the public. The N.C.A. movie "The Three Squares" is shown continuously in a theater just off the USDA Patio.

The exhibits at the Commerce Department depict the size, importance, value, and public service values of canning; illustrate the services to the food and container industries by the BDSA; technical standardization work of the Bureau of Standards; trade mark registration services of the Patent Office; and marketing and distribution service for canned foods. A significant portion of the exhibit at the Commerce Department lobby is the display furnished by the U. S. Steel Corporation.

Following the ceremonies and the viewing of exhibits, members of the Washington press-radio-TV corps were entertained at a buffet luncheon served in the test kitchen and dining room of the N.C.A. Consumer Service Division. Jack R. Grey, of the Pennsylvania Canners Association, who is president of the Association of Canners State and Regional Secretaries, was host for the luncheon, assisted by M. A. Clevenger of the Canners League of California, John W. Rue of the Tri-State Packers Association, W. D. Lewis of the Canning Machinery and Supplies Association, and R. D. Coursen of the Malayan Tin Bureau.

Sponsors of the salutes, exhibits and press luncheon, in addition to

N.C.A., USDA and the Commerce Department, were the Canning Machinery and Supplies Association, the Malayan Tin Bureau, the U. S. Steel Corp., the Association of Canners State and Regional Secretaries, and the Canners League of California.

The exhibits at USDA will be open to the public through September 9, from 9 a.m. to 6 p.m. daily, and the exhibits at the Commerce Department will be open through September 18, from 8:30 a.m. to 10 p.m. daily including Saturdays and Sundays.

September Month Ceremonies Produce Widespread Publicity

The Salute ceremonies at USDA and Commerce were an instrumentality for widespread publicity on "September is Canned Foods Month" as was the intention of N.C.A. in staging these events. The several press releases issued by the two government agencies and by the N.C.A. Information Division stressed the contributions canning makes to the public welfare.

More than 30 of the Washington newspaper, radio and TV representatives attended the press luncheon at N.C.A. headquarters along with trade press editors, following the Salute ceremonies, and more than that number covered the exhibits and ceremonies. Stories were carried in each of the Washington newspapers and by the national wire services and were released to metropolitan newspapers across the country.

USDA's Agricultural Marketing Service produced a special bulletin entitled "A Salute to the Canning Industry," quoting from Secretary Benson and picturing and describing the exhibits. These are being passed out to public visitors at the USDA exhibits, and copies were sent this week to the 250 N.C.A. members who contributed samples used in the exhibit to illustrate the wide variety of canned foods offered.

The September 1 news bulletin of the Chicago Military Subsistence Market Center carried scattered references to the September Month promotion and favorable comments about the industry and its products throughout its pages.

Mark Evans of station WTOP, Washington, D. C., interviewed President Edward E. Burns on the morning of the Salutes, both for radio and TV. Claude Mahoney, who conducts the "CBS Farm News" program, recorded the ceremonies in the USDA Patio, and piped them out of Washington at 9 a.m. September 6 to the 65 stations across the country that carry that program.

On September 3, Executive Secretary Carlos Campbell was interviewed on the significance of September Month over Washington's station WRC-TV.

On the same morning, Hollis Seavey, director of the Clear Channel Broadcasting Service, conducted a joint interview with President Burns and S. R. Smith, Director of the Fruit and Vegetable Division of the Agricultural Marketing Service. This interview was conducted directly in front of the various exhibits and dubbed into it were some of the remarks of Secretary Benson at the Salute Ceremonies. The program was taped and will be heard on several radio stations of the Clear Channel System.

Following is the schedule for broadcast of this 15-minute program on the Clear Channel stations: (It is suggested that those wishing to hear the program confirm the time by calling their local stations.)

Atlanta—station WSB, Sunday, Sept. 14, 5:15 a.m.

Chicago—station WLS, Saturday, Sept. 13, 1:30 p.m.

Cincinnati—station WLW, Saturday, Sept. 13, 6:00 p.m.

Denver—station KOA (check station for time)

Des Moines—station WHO, Wednesday, Sept. 10, 9:45 a.m.

Detroit—station WJR, Sunday, Sept. 14 (check station for time)

Fort Worth—station WBAP, Sunday, Sept. 14, 6:45 a.m.

Los Angeles—station KFI, Sunday, Sept. 14, 7:30 a.m

Louisville—station WHAS, Saturday, Sept. 13, 12:45 p.m.

Minneapolis—station WCCO (check station for time)

Nashville—station WSM, Saturday, Sept. 13, 12:15 p.m.

New Orleans—station WWL, Monday, Sept. 8, 5:00 a.m.

Penn State Univ. Radio Service, University Park, Pa.—(time available from Elton Tait)

Philadelphia—station WCAU, Tuesday, Sept. 9, 5:30 a.m.

Rochester, N. Y.—station WHAM, Saturday, Sept. 13, 1:15 p.m.

San Antonio—station WOAI, Saturday, Sept. 13, 6:30 a.m.

Seattle—station KING (check station for time)

Ladies' Home Journal

"I Love to Eat . . . But I Hate to Cook," a food article in the September issue of *Ladies' Home Journal* magazine by opera star Rise Stevens, uses canned foods in each of the eight recipes.

Miss Stevens says, "You're probably wondering why I cook at all. There are two reasons, actually. Cooking relaxes me—even on performance days you'll find me in the kitchen. Second, it's a challenge. I have to cook quickly because I don't have time to make a production out of it; and, worse still, I have to please my husband and 13-year-old son, who are used to eating in the world's finest restaurants.

"I've succeeded, however, by using canned, frozen and prepared foods and adding a creative touch to give them the gourmet quality my family expects."

Canned foods included in the recipes are sauerkraut in Hungarian goulash, mushrooms in Spinach-And-Mushrooms-Stuffed Pork Chops, baked beans in Frankfurters With Baked Beans, mandarin-orange sections in Orange-Chocolate-Cream Cake, condensed tomato soup in Creamy Tomato Soup, tomatoes in Herbed Scalloped Tomatoes, whole tomatoes in Lasagne A La Rise, and cream of mushroom soup and sliced mushrooms in Baked Fish with Lemon-Mushroom Sauce.

Capper's Farmer

In the September issue of *Capper's Farmer* magazine the article "Green Bean Specialties" features canned green beans.

The introduction to the article says, "For vegetables with a let's-have-this-again flavor, try these delectable dress-ups for green beans!" The five recipes featuring whole or cut green beans are Sweet-And-Sour Beans, Hasty Puff, Bean Curry Casserole, Savory Bean Skillet, and Beans With Sour Cream.

Other canned foods used in the article are cream of celery soup, pimientos, and tomato soup.

Another food article in the magazine, "Potluck Winners!", includes several canned foods. The author says, "For your next basket dinner, pick one of these." Canned foods used are pineapple chunks, crushed pineapple, pineapple juice, spiced seedless grapes, and kidney beans.

In the USDA Patio (*above*), with the N.C.A. exhibit of canned foods as a backdrop, Secretary Benson speaks during the Salute ceremonies. A close-up picture of the men on the rostrum (*at right*) shows Roy W. Lennartson, Deputy Administrator of the AMS; M. A. Clevenger of the Canners League of California; N.C.A. President Edward E. Burns; Secretary Benson; N.C.A. Secretary Carlos Campbell; and S. R. Smith, Director of the Fruit and Vegetable Division of the AMS.

Examining the N.C.A. exhibit (*at right*), with President Burns, Secretary Benson points to the sign saying, "1,294 at the latest count!"

In front of the USDA exhibit illustrating the Agriculture Department's services (*bottom left*) are Roy W. Lennartson, Jack R. Grey of the Pennsylvania Canners Association, and Secretary Benson.

At the Commerce Department (*bottom right*), in front of the U. S. Steel exhibit, are John C. Swift, president of the C.M.&S.A.; Edward E. Burns, president of N.C.A.; and the Under Secretary of Commerce, Walter Williams.

Salute to the Canning Industry

By Ezra Taft Benson,
Secretary of Agriculture

I am happy to participate in the opening of this first Canned Foods Month. We in the Department hold a high regard for the members of the canning industry and welcome this opportunity to tell them through their representatives here today that they have been doing a fine job.

It has long been my belief that one of our greatest sins is the sin of ingratitude. Too often we fail to speak up and say, "Thanks for a task well done." Thus it is a source of satisfaction for me today to express the appreciation of all of us in agriculture for the important role played by the canning industry in the distribution of the abundance of our farms.

Farmers everywhere should pause this month to renew their appreciation of the valuable service provided by the canners in the marketing of farm products. Consumers, too, should be reminded that through the canning process they have for many years been eating better and more economically.

We have become so accustomed to having our cupboards well stocked with products of the canning industry that we, I fear, have taken this valuable service too much for granted.

We in America are blessed—beyond most people—in the variety, the high quality, and the great abundance of our food supplies. How grateful we should be for the lavish blessings God has showered upon us!

Our abundance is also due, of course, to the magnificent efforts of our food industry—to farmers, processors, warehousers, wholesalers, and retailers. The canning industry has contributed its share to the well-being and convenience of our people.

How remarkable it is, when we stop to think about it, that through the canning process we are able to extend the lifetime of food products far beyond their perishable limits! This is of incalculable value in making food available in the desired quality and quantity and when and where we want it.

In many areas of our country growers depend on canning as the major outlet for their products. Canning helps expand farm markets by opening new outlets, developing new products and extending the length of the marketing season.

America leads the world in the preservation of food in canned form—in fact, there is no other country that even approaches this record. I confess amazement myself at the great variety of canned foods which are available. This display numbers 1,294 different items—all available to add extra variety and extra appeal to American meals.

But even with all this readily available food so conveniently packaged, American consumers get their food for a smaller percentage of the average family income than is true most anywhere else in the world.

This is one of the blessings of our free enterprise system.

Flourishing under our free enterprise system, the canning industry has done its part to help us all enjoy better diets. By world standards we are a well-fed nation. Yet much remains to be done. There are some families in every income class whose diets need to be improved. That is the challenge for all of us.

Mr. Burns, will you come up here with me?

Mr. Burns, we think it appropriate that the month of September has been selected to call national attention to the important role the canning industry and canned foods play in our food economy. We in the Department of Agriculture are pleased to have been able here today to pay tribute to the industry you represent. We know you will continue to render outstanding service—service which has meant so much to our farmers, our economy and our American way of life. We salute you.

Ceremonies at the Agriculture Department

INTRODUCTIONS: ROY W. LENNARTSON, Deputy Administrator for Marketing Services, Agricultural Marketing Service, U. S. Department of Agriculture

SALUTE TO THE CANNING INDUSTRY: The Honorable EZRA TAFT BENSON, Secretary of Agriculture

SALUTE TO THE U. S. DEPARTMENT OF AGRICULTURE: EDWARD E. BURNS, President, National Canners Association

Salute to the U. S. Department of Agriculture

By Edward E. Burns, President,
National Canners Association

The canning industry appreciates your remarks, so eloquently expressed, emphasizing the interdependence of farmer and canner. We pay tribute to the talent and brains and artistry that USDA personnel have displayed in the conception and execution of this impressive exhibit, and the National Canners Association staff was happy to work in partnership with them on this display and this fraternal event.

We thank you for saluting us and return the salute.

The word-coiners have phrased a new term—agribusiness. While the word is new in our present-day vocabulary, its meaning is as old—even older—than the canning industry itself. Nicolas Appert, the French chef who discovered and first tested the canning process, recognized that crops must be grown adjacent to the canning plant, and this practice persists 150 years later.

So that fancy new word agribusiness is just a simple combination of the words agriculture and business and combining them merely underlines the partnership between the two.

The ideals and aims of agribusiness must always be to produce foods of better quality, to grow, tend, harvest, process, distribute and promote the foods in such a manner as to best serve the consumer.

We canners have always been a part of the industry to which our raw products suppliers belong—agriculture. The two fields tend to merge into one another to ever-increasing extent. Each is a specialist in his own job, yet the interdependence is possibly greater than between any other manufacturer and his supplier.

Canner and grower, Department of Agriculture and National Canners Association, will reach the heights predicted for them only in proportion to their ability to perpetuate the partnership so effectively illustrated here today.

Salute to the Canning Industry

By Walter Williams, Under Secretary of Commerce

It gives me great pleasure on behalf of the Department of Commerce to welcome you to this lobby displaying an exhibit illustrating cooperation between the government and the canning industry. The canning of foods is an important part of our economy, and helps to provide for the highest standard of living in the world.

We take pride in saluting this industry during Canned Foods Month, and sharing in the nationwide promotion of its items involving all steps in marketing canned foods from the canner, wholesaler, broker, food chains, and other retail outlets.

Although processing foods by canning was originally developed in 1809 to satisfy an unbalanced diet in the armies of France during Napoleon's reign, the progress of this industry, over the years, has completely revolutionized the eating habits of the world's population.

Canned foods have been described as the first "prepackaged" foods. Through the ingenuity of the canning industry additional new products are added each year, relieving the housewife of countless hours in the kitchen.

Another attribute of canned foods that is important to the consumer is their relatively stable price. Canned foods have been constantly in the "best buy" group of all food products. Immediately after World War II when prices of almost all products were rising sharply, the retail price of canned foods remained relatively stable, in spite of rising costs of labor, machinery, and other supplies.

The production of the canning industry exceeds 22 billion pounds yearly and represents 9 percent of the nation's food supply, with a retail value of approximately $4.5 billion dollars.

Wages and salaries of employees in the canning industry total more than $500 million annually. During the peak season, employment totals as many as 350,000 persons.

The canning industry was one of the first to utilize automation on a large scale and today is one of the most efficient producers in American industry. During the past 10 years productivity per man-hour of labor increased 50 percent compared with an average increase of about 25 percent for all other industries.

As a result of continued increase in consumer acceptance of canned foods, this industry is now the largest user of steel, exceeded only by the automotive and construction industries.

We of the Department of Commerce believe that the canning industry will, year by year, continue to contribute to the American way of life's "high standard of living" and become increasingly important to the economy of these United States. You may rest assured that the Department of Commerce—and, I am sure, the other agencies of government—will always be interested in the progress of the canning industry.

Salute to the U. S. Department of Commerce

By Edward E. Burns, President, National Canners Association

The canning industry appreciates your welcome to this Lobby where for several days past and to come these impressive exhibits portraying the public service rendered by canned foods and the valuable aids given to the producers of these foods by the Department of Commerce are on view. This industry has never forgotten the role of Commerce in insuring the supplies of strategic materials we needed in times of war. Commerce continues this recognition of the essentiality of food and the dependence of both the military and civilian population on that essentiality.

Our business operations are greatly dependent on many of the services you supply and which are so dramatically displayed here. We place great reliance on your analyses of business activities, your measurements of markets, your indexes of population, income, and production in the planning of our operations, both at home and abroad. The canning industry, and indeed all American industry, would be handicapped without your services rendered on weather predictions, transportation, patents, standards, packaging, and all the manifold programs so ably executed by your various branches.

It is well remembered by the countrywide membership of the National Canners Association that the first Secretary of Commerce, the revered elder statesman, Herbert Hoover, was one of the greatest friends and supporters of the trade association movement in public life. Our record of collaboration with his War Food Administration in World War I is a proud chapter in National Canners Association history. This early cooperative work inaugurated several decades of effective working arrangements between N.C.A. and Commerce in the assembly and issuance of canning industry statistics, which happily is still in progress.

The Department of Commerce has indeed set a splendid example of using industry statistics and in the recognition of the value of long-standing cooperative arrangements with trade associations.

It is this partnership and understanding, carried out with mutual dedication, that has enabled the canning industry to serve the public so effectively.

Ceremonies at the Commerce Department

INTRODUCTIONS: WILLIAM C. TRUPPNER, Deputy Administrator, Business and Defense Services Administration, U. S. Department of Commerce

SALUTE TO THE CANNING INDUSTRY: The Honorable WALTER WILLIAMS, Under Secretary of Commerce

SALUTE TO THE U. S. DEPARTMENT OF COMMERCE: EDWARD E. BURNS, President, National Canners Association

SALUTE TO THE CANNING INDUSTRY: LEWIS M. PARSONS, Vice President, United States Steel Corporation

SALUTE TO THE CANNING INDUSTRY: JOHN C. SWIFT, President, Canning Machinery and Supplies Association

"The U. S. Department of Commerce Salutes the Canning Industry" is the caption atop an exhibit constructed by U. S. Steel Corporation and loaned for display in the Commerce Department lobby (at left) during "September is Canned Foods Month." The exhibit was designed around *The Canning Industry*, a publication of the N.C.A. Information Division, and was shown in Convention Hall in Atlantic City in January during the 1958 Canners Convention. The U. S. Steel exhibit, with the wax figure under the cupola, was the backdrop for the Salute ceremonies on September 2.

Salute to the Canning Industry

By Lewis M. Parsons,
Vice President,
U. S. Steel Corp.

We salute the third largest user of steel—the food canners of America, and we hope that September will truly be a record month of canned foods consumption in the nation.

The U. S. Steel Corporation is very proud that the exhibit we built to illustrate the importance of food canning to the well-being of our country has been chosen as part of the setting of the ceremonies here this morning. One thing this exhibit emphasizes strongly is that food canning is scientifically based. It is appropriate, therefore, to point out that the technology developed by tin plate and can producers comes also from the most thorough of scientific studies and tests. Thus the container and the canned product it holds combine to impart safety, nutrition, convenience and practical value to the nation's market basket. The tin can—handy, versatile, indispensable—is designed to hold every food capable of canning, and it is small wonder that the housewife has her selection of nearly 1,300 different items to feed her family.

We are happy to see here the plentiful evidence of the many ways by which the Government serves us businessmen—steel makers, can makers, food canners, and their suppliers.

The remarkable progress this industry has made owes much to the Containers and Packaging Division, Food Industries Division, the Office of Field Services in the Business and Defense Services Administration; the Patent Office; the Census Bureau; the Office of Business Economics; the National Bureau of Standards; and the Bureau of Foreign Commerce. And this progress will continue as long as Government and business operate as a team, with neither controlling the other. My compliments to the hard-working staffs of Commerce and the N.C.A. in making this eventful occasion possible.

Salute to the Canning Industry

By John C. Swift, President
Canning Machinery and
Supplies Association

The Canning Machinery and Supplies Association salutes the National Canners Association and U. S. Department of Commerce at the celebration of "September is Canned Foods Month." We like to feel that we have been an integral part of the canning industry's success as portrayed in the exhibits of canned foods shown today. In many instances we have helped lead the way toward improved quality product, more economical processing and better packaging which has resulted in canned foods becoming a mainstay of America's food supply.

The tremendous research facilities of our members are constantly being used to improve some part of the growing, processing or packaging phase of the canning industry. Engineering for higher speeds has become a basic function of more economical production.

Our seed-producer members have worked miracles in providing finer quality, resistance to the vagaries of nature as well as new strains and varieties of food products at the field level. Harvesting machinery has eliminated untold hours of toil. Processing equipment to prepare raw products without loss of important color, freshness and nutritional values at high rates of speed ready for final packaging is one of our major interests.

The supply of packaging materials, starting with the manufacture of steel into tin plate and forming of the tin can; the manufacture of glass containers and closures, the production of paper cartons, development of new applications for flexible packaging, is a $10 billion industry by itself. Our members represent this industry.

The final sterilization after sealing is another important segment we represent. Labels and labeling machinery complete the package to provide America, through the canning industry, with products selected and processed at the peak of maturity and protected for consumption later.

We compliment the National Canners Association members on their capable use of the facilities of the Canning Machinery and Supplies Association to provide economical and attractive packaging that has supplied Mrs. Consumer with an unlimited selection of quality foods.

No wonder America is a perpetual garden of plenty.

Family Circle

"Ready-on-time dinners," a food article in the September issue of *Family Circle* magazine, includes two menus which feature canned foods.

About the first, "50-Minute Dinner," Grace White, food editor, begins, "Bless that pantry shelf! In less than an hour, with a bit of imagination, you can turn out this satisfying dinner. First get the kettle of water going for spaghetti (you know how long that takes). While it heats to boiling, and the spaghetti cooks, there's time to make the simple sauce, saute sticks of canned luncheon meat, and fix and chill salad. Next the appetizers—canned mixed vegetable juice touched with horseradish and little kabobs of pickled tidbits and cheese squares. These hold well in the refrigerator along with the salad. For dessert, open a can of big pear halves to simmer with spice and a splash of rosy cranberry juice."

Canned foods included on the menu are mixed vegetable juice, ripe olives, pimientos, beef luncheon meat, pear halves, and cranberry juice cocktail.

"Fish-Day Dinner," is the second menu featuring canned foods. Miss White continues, "Here's another quick meal made with versatile canned and packaged foods. In the hour it takes to bake the potatoes you can prepare the rest of the dinner and have the main course cooked and ready to serve. It's Fisherman's Pie (good made with either salmon or tuna), and it bakes along with the potatoes." Canned foods used are cream of asparagus soup, cream of mushroom soup, salmon, tuna and peas.

Other canned foods used in the article are green beans, peach halves, consomme, bouillon, and pimientos.

1958 Pack of RSP Cherries

The 1958 pack of canned red pitted cherries totaled 2,706,148 actual cases as compared with the 1957 pack of 3,604,022 cases, according to a report by the N.C.A. Division of Statistics.

State	1957	1958
	(actual cases)	
N. Y. and Pa.	296,430	358,472
Michigan	2,575,520	1,755,275
Wisconsin	396,673	275,668
Utah and Idaho	125,628	116,437
Wash. and Ore.	153,378	110,994
Other states	56,393	89,302
U. S. Total	3,604,022	2,706,148

The totals do not include pie fillings, which will be compiled and reported separately.

Canned Food Retail Prices—July, 1958

The consumer price index for canned fruits and vegetables moved up 0.8 of 1 percent from June to July. This was the second consecutive month for which the index increased more than one-half of 1 percent, according to the Bureau of Labor Statistics. The index for all canned foods (including canned meats, milk, fish and specialties) increased 0.6 percent. The all food consumer price index increased 0.1 percent after registering no change in June. All items in the consumer price index increased 0.2 percent.

Thirteen of the fifteen canned food items in the BLS consumer price index showed increases. Only canned tomatoes showed a decrease in retail prices in July. However, the increases in retail prices of canned peas, canned milk, and pork and beans were only 0.1 percent. The biggest increase was registered for canned orange juice, which has been rising in price for several successive months because of the short supply. At the end of July the index for canned orange juice was at 125.5 percent of the 1947-49 average. The only other canned food item in the BLS index that exceeded orange juice in relative price was canned salmon at 131.5 percent of the 1947-49 average.

Despite the rise in canned food prices during recent months, the index of all canned foods was at only 108.4 percent in July (111.5 for canned fruits and vegetables) compared with 121.7 for all foods. The index of canned fruits and vegetables was about 5 percent above a year ago and the index for all canned foods was about 4 percent higher than a year ago. Consumer prices for all foods in July were 3.7 percent above a year ago.

BLS Retail Price Index

(1947-49 = 100)

	July 1957	June 1958	July 1958
All items	120.8	123.7	123.9
All foods	117.4	121.6	121.7
All canned foods	104.0	107.8	108.4
Canned fruits and vegetables	106.0	110.6	111.5

The N.C.A. index of prices received by canners for canned fruits and vegetables in July was at 111.7 percent of the 1947-49 average. The index for August, which has just been computed by the N.C.A. Division of Statistics, shows a further increase, to 112.2, primarily as a result of an increase in prices received during the month for canned orange juice.

According to the N.C.A. index, the prices received by canners for canned vegetables and vegetable products declined 1.5 percent during August, while the index of prices received for canned fruits and fruit juices increased 3.5 percent.

Following is the record of prices received by canners for the past 20 months according to the N.C.A. index:

N.C.A. Index of Prices Received by Canners for Canned Fruits, Vegetables, and Juices

(1947-49 = 100)

Months	Canned fruits and vegetables	Canned fruits and fruit juices	Canned vegetables and vegetable juices
1957 average	106.0	106.8	105.4
January	108.1	108.6	107.8
February	108.3	110.0	107.1
March	108.3	109.8	107.2
April	107.2	107.5	107.0
May	105.7	108.1	104.1
June	106.6	107.0	106.6
July	105.2	106.2	104.5
August	104.7	105.5	104.2
September	104.1	105.1	103.4
October	105.0	105.4	104.8
November	104.4	104.7	104.2
December	104.1	103.8	104.3
Year	106.0	106.8	105.4
1958			
January	104.8	105.3	104.4
February	106.0	106.3	105.8
March	105.6	106.4	105.1
April	107.0	108.8	105.8
May	107.5	109.5	106.1
June	109.6	112.6	107.5
July	111.7	116.9	108.0
August	112.2	120.5	106.3

Poultry Used in Processing

Poultry used in canning and other processed foods during the first seven months of 1958 totaled 147,316,000 pounds, 23 percent more than the 120,097,000 pounds used during the same period of 1957, according to the Agricultural Marketing Service of USDA.

	Jan.-July 1957	Jan.-July 1958
	(thousands of pounds)	
Young chickens	12,338	21,020
Mature chickens	87,262	93,744
Turkeys	20,400	32,469
Other poultry	97	83
Total, Jan.-July	120,097	147,316

1958 Pack of Asparagus

The 1958 pack of canned asparagus totaled 7,486,359 actual cases, of which 4,659,037 cases were all green and 2,827,322 cases were white, according to a report by the N.C.A. Division of Statistics. The 1957 pack totaled 6,769,208 cases. Copies of the report will be mailed to asparagus canners next week.

REPORTS ON ASSOCIATION ACTIVITIES

Research Laboratories

Good intentions on the part of top management alone cannot accomplish the desirable results that are so necessary to the profitable, safe operation of every cannery. The maintenance of product quality, production efficiency and good cannery sanitation are a joint responsibility of all employees.

The Sanitation and Processing Conferences, held this year by the Washington and Western Research Laboratories, were planned to assist management in the job of informing plant supervisory personnel of their duties and responsibilities in the production of top quality food products.

The chief aim of the conferences was to promote prevention of costly problems rather than devoting a lot of time to cures. New ideas, concepts and methods were considered and every attempt made to keep the discussion on an understandable and practical level. Satisfactory cannery operations resulting in a product of high quality, free of spoilage and extraneous contamination hazards, can be expected only when every responsible plant employee understands the significance of various canning procedures and the numerous problems and pitfalls that can occur. The conferences were therefore directed at supervisory personnel such as foremen, foreladies and superintendents, because these are the people who have the most direct and immediate control over the many important factors that result in good, efficient operation.

Intermittent one- and two-day meetings have been held in various canning centers since 1945. About four years ago the Western Laboratory Advisory Committee recommended that one-day conferences be held in the western canning centers on a regular two-year schedule. This has been done and a similar rotation schedule is planned for the eastern and midwestern canning centers beginning with the conferences held this year.

These programs have been presented in cooperation with the state or regional associations, in order to facilitate arrangements that would be convenient to canners in each area. These joint ventures have been very successful and the unified effort emphasizes further the importance of this program to canners.

The conference discussions center around a review of applicable Food and Drug Laws and their enforcement, the importance of a sanitary canning operation in relation to complaints and claims, the application of bacteriology to sanitation and processing, the plant cleaning program, and prevention of product contamination. All material presented is directed toward local conditions, and specific local problems are discussed, because it is believed that the cannery representatives are more receptive when concepts and methods are discussed in practical "how and why to do it" terms. An attempt is made to give something that can be utilized and applied immediately. Visual aids in the form of slides are used extensively to make the conferences in general more interesting and the discussions more meaningful.

In the West where the conferences have been repeated for the past several years the attendance has improved with each successive conference indicating that there is increasing interest and that this program is filling a need. Comments received on the eastern conferences indicate that the value of the information presented exceeded the expectations of many from top management who attended, because a number of them mentioned that had they known more about the subjects to be covered they would have had more of their supervisory personnel present.

During 1958, 18 conferences were held, at which 216 companies were represented by 749 persons. The Laboratories are looking forward to 1959 as a year when more people may be reached with ideas and concepts which if faithfully applied will assure management of a clean, wholesome product packed in a clean plant.

Successful Farming

"Kitchen with trend-setting storage," an article in the September issue of *Successful Farming* magazine, shows a photograph of a food storage unit filled with canned foods. It is described, "'Food file,' next to sink, makes use of every inch of space. It is a complete pantry in the wall. Small cabinet in the center swivels and has shelves on both sides. It swings back inside when not in use. Graduated shelves at rear hold various sized items."

Ruth L. Krustev, associate editor, says, "Whether or not your kitchen is new, you've probably grumbled at having to rummage through drawers that are too deep or do full knee bends to get a pan. Or you have found yourself dashing back and forth across the kitchen to get everything on the table at the right time.

"For these reasons, *Successful Farming* has presented a number of articles to help you plan your kitchen by centers. This means arranging activities in your kitchen by groups. The refrigerator and food storage placed close to the sink, the baking utensils close to the oven, the pans and cooking utensils close to the range. This planning saves steps and makes the time you spend in the kitchen more pleasant."

The "food file" with a generous amount of shelves is shown conveniently near the meal preparation work area.

TABLE OF CONTENTS

PAGE

Association Activities

Reports on Association activities: Research Laboratories 272

Canned Foods Month

"September is Canned Foods Month" inaugurated 265
September Month ceremonies produce widespread publicity 266
Ceremonies at the Agriculture Department 268
Ceremonies at the Commerce Department 269

PAGE

Publicity

Dr. Somers to appear on TV 265
Ladies' Home Journal 266
Capper's Farmer 266
Family Circle 271
Successful Farming 272

Raw Products

Carrot breeding conference 265

Statistics

1958 pack of RSP cherries 271
1958 pack of asparagus 271
Poultry used in processing 271
Canned food retail prices—July, 1958 271